

Food Establishment Inspection Report

Score: 91.5Establishment Name: NOBLE S GRILLEEstablishment ID: 3034010614Location Address: 380 KNOLLWOOD ST☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 07 / 23 / 2014 Status Code: AZip: 27103County: 34 ForsythTime In: 01 : 00 ^{am}_{pm} Time Out: 04 : 45 ^{am}_{pm}Permittee: NOBLES GRILLS OF WINSTON SALEM, INC.Total Time: 3 hrs 45 minutesTelephone: (336) 777-8477Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: _____

Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 7No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										
Public Health Interventions: Control measures to prevent foodborne illness or injury.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<u>2</u>	<u>0</u>	<input type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Total Deductions:							8.5			

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: NOBLE S GRILLE

Establishment ID: 3034010614

Location Address: 380 KNOLLWOOD ST

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: NOBLES GRILLS OF WINSTON SALEM, INC.

Telephone: (336) 777-8477

☒ Inspection ☐ Re-Inspection Date: 07/23/2014

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Cut Tomatoes	Make Unit	55	Sanitizer	Bar Dish Machine	0	Mushroom	Cooling Bin	45
House Ranch	Make Unit	57	Sanitizer	Bucket	0	Marinara	Cooling Bin	86
Raw Shrimp	Make Unit	45	Raw Salmon	WIC	39	Raw Oysters	Make Unit	44
Raw Chicken	Make Unit	43	Raw Chicken	WIC	38			
House	Make Unit	45	Cut Melon	WIC	42			
Cut Tomatoes	Make Unit	42	Sweet	Hot Holding Drawer	165			
Hot Water	Prep Sink	145	Lettuce	WIC	44			
Sanitizer	3-comp	200	Quinoa	WIC	45			

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 8 6-301.12 Hand Drying Provision - PF. General Comment-One hand sink of five did not have paper towels. All handwashing sinks must have individual paper towels supplied to them. CDI-Operator replaced paper towels.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P. Raw meats were commingled in freezer that were packaged using ROP and frozen at facility. Raw salmon was stored next to fresh vegetables in cold holding drawers. Raw chicken was stored above cut onions in cold holding drawers. Raw foods must be stored underneath ready-to-eat foods & raw meats must be stored based on final cook temperatures. Only commercially frozen raw meats can be commingled in a freezer. CDI-All raw foods moved to appropriate locations.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P. Repeat Violation. Dish machine at bar is not sanitizing dishes properly. Sanitizer concentration was 0 ppm. Chlorine sanitization requires a concentration of 50-200 ppm. Dish machine in bar area must be repaired within 10 days. Until machine is repaired, wash bar glasses in dishwasher in kitchen. When dish machine is repaired call Jo Farmer at 703-3136 for a verification visit./Sanitizer in the bucket below the sandwich line read 0 ppm. Sanitizer in sanitizer buckets must be maintained between 200-400 ppm. CDI-Switched out sanitizer for sanitizer of proper strength./4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P. Approximately 25% of plates & utensils were stacked with food residue on them. Food-contact surfaces must be cleaned to sight & touch. CDI-Sent all plates & utensils back for rewashing.

Person in Charge (Print & Sign): John *First* Bobby *Last*

Regulatory Authority (Print & Sign): Jo Farmer, REHS *First* Christy Allred, REHS *Last*

REHS ID: 1958 - Allred, Christy

Verification Required Date: 08 / 02 / 2014

REHS Contact Phone Number: (336) 703 - 3136



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P. Cut tomatoes, house ranch dressing, & cut leafy greens in one make unit on sandwich line we 55-57 F. Operator stated that make unit was broken this morning and that they called to get it repaired. Potentially hazardous food must be held cold below 45 F. Discontinue use of make unit until repaired. Call Jo Farmer at 703-3136 when make unit is repaired for a verification visit. The make unit must be repaired within 10 days. CDI-all food in make unit was voluntarily discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (PHF) (Time/Temperature Control for Safety Food), Date Marking - PF. General Comment-Three pans of cooked vegetables out of approximately 15 pans of potentially hazardous food (PHF) from the previous day were not date marked. All PHF must be date marked with prep or discard date. CDI-Operator date marked pans.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF. Repeat Violation. Menu has consumer advisory disclosure but reminder asterisks do not lead patrons to the consumer advisory disclosure. The asterisks instead lead patrons to read that entree comes with fries or a salad. When any products are served raw or contain raw ingredients they must have a reminder, such as an asterisk, and a consumer advisory disclosure. Ensure that menus are properly asterisked.
- 27 8-103.12 Conformance with Approved Procedures - P,PF. Reduced oxygen packaging (ROP) is being used on cut melon, raw meats & fish, cheese, cooked vegetables, & desserts. The HACCP plan provided is only approved for meats & cheeses, not cut melon, cooked vegetables, or desserts. The logs inside the plan are not being implemented or followed. Use logs & implement HACCP plan./Curing salt that contains nitrites is being used to extend quality of raw meats & maintain color. This process requires a HACCP plan and possibly a variance that needs to be approved by the state. Due to the risky nature of using curing salt, discontinue use until an approval from the state has been obtained. The HACCP plan must be followed for ROP of meats & cheeses within ten days. When HACCP plan is in place call Jo Farmer at 703-3136 for a verification visit. Discontinue use of curing salt until a HACCP plan/variance has been obtained from the state.
- 30 8-103.11 Documentation of Proposed Variance and Justification - PF. General Comment-The HACCP plan provided is for a sister restaurant in Charlotte, NC. A HACCP plan needs to be provided for Noble's Grill. An approval letter for the HACCP plan from the state needs to be provided as well. In addition to acquiring a HACCP plan for Noble's grill, items that are not on the plan for sister restaurant need to be added. Cut melon, cooked vegetables, & desserts that are being packaged using reduced oxygen packaging need to be on the HACCP plan for Noble's Grill./A HACCP plan & possibly a variance needs to be obtained for using curing salt that contains nitrites before use of nitrites continues in this facility. Until an approval letter from the state for Noble's Grill & a HACCP plan/variance for Noble's Grill can be provided and is implemented do not use curing salt.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C. General Comment-Repeat Violation-Approximately 10% of containers of salt, graham cracker crust, & sauce bottles are not labeled. When food is removed from its original container it must be labeled with the common name of the food. CDI-Operator labeled all items.
- 39 3-304.14 Wiping Cloths, Use Limitation - C. At least 5 wet wiping cloths were observed throughout kitchen lying on food-prep surfaces. Only one sanitizer bucket, that contained sanitizer that measured at 0 ppm, was available in the entire kitchen and it was only made available when inspector walked in the door. A stack of empty sanitizer buckets was observed next to dish machine. When not in use wet wiping cloths must be stored, completely submerged, in sanitizer buckets. Use sanitizer buckets to store wet wiping cloths & ensure that sanitizer is maintained at a concentration between 200-400 ppm.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C. General Comment-Two handles in raw oysters at make unit were submerged in the product. When storing scoops inside food product, ensure that the handle is submerged to prevent contamination. CDI-Moved handles so they were no longer submerged in product.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C. At least 50% of pans & utensils were stacked wet. After washing, rinsing, & sanitizing dishes & utensils they must be air-dried. CDI-Pans stacked to facilitate air-drying.
- 45 4-205.10 Food Equipment, Certification and Classification - C. Two containers of food were stored with cups being used as scoops. Since cups do not have handles, they cannot be used as scoops. CDI-Cups removed from products./4-501.11 Good Repair and Proper Adjustment-Equipment - C. Two cutting boards were severely broken. One make unit is not functioning properly & cannot keep food at proper temperature. Cutting boards were voluntarily discarded & make unit needs to be repaired within 10 days. Call Jo Farmer at 703-3136 when repairs have been completed.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF. General Comment. Test strips were provided for dish machines but quat test strips for 3-comp sink were faded due to water damage. Test strips that can accurately measure sanitizer concentration must be provided. Replace & use test strips. CDI-Super Source representative brought test strips.



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